

[First Hit](#)[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)[Generate Collection](#)[Print](#)

L3: Entry 27 of 96

File: JPAB

Oct 19, 1999

PUB-NO: JP411285349A  
DOCUMENT-IDENTIFIER: JP 11285349 A  
TITLE: METHOD FOR PROCESSING FOOD

PUBN-DATE: October 19, 1999

## INVENTOR-INFORMATION:

NAME	COUNTRY
MAEDA, HIROAKI	

## ASSIGNEE-INFORMATION:

NAME	COUNTRY
YAMATO YAKUHIN KK	

APPL-NO: JP10089754

APPL-DATE: April 2, 1998

INT-CL (IPC): A23 L 1/00

## ABSTRACT:

PROBLEM TO BE SOLVED: To reduce rough feeling to the tongue in eating foods and to improve a feeling in eating, by adding a complex containing a specific enzyme to an aqueous solution containing food(s) so as for fibrous materials to be hydrolyzed in processing foods.

SOLUTION: This method comprises steps: (1) cultivating mycelia of a mushroom such as a shiitake, a bracket fungus of the genus Fomes, a Grifola, an agaric, a Agarius blazei Murr. in a culture medium added by polysaccharides constituting fibrous materials such as (hemi)cellulose, pectin or the like; (2) adding ammonium sulfate to the filtrate of the resultant solution after cultivation; (3) purifying the resultant precipitate to prepare an enzymic complex; (4) adding the enzymic complex to an aqueous solution containing fibrous material-containing foods and retaining the solution at a preferred temperature for a preferred period of time to process the foods through hydrolyzing the fibrous materials.

COPYRIGHT: (C)1999,JPO

[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)